

Risk Analysis and Management System

Name: Class Tours Ltd. / Date: 1 January 2017

Activity situation: Cooking Experience ("PREPARATION DE CUISINE")

Analysis	Description		
Risks Accident, injury, other forms of loss	1. Cuts 2. Burns 3. Food poisoning / allergic reaction		
Casual Factors Hazards, perils, dangers	People	Equipment	Environment
	<ul style="list-style-type: none"> - Misuse of equipment - Medical condition (allergies) - Spillages 	<ul style="list-style-type: none"> - Sharp knives - Hot water - Misuse of cooker and saucepans 	<ul style="list-style-type: none"> - Over-crowding of work area - Misuse of kitchen utensils
Risk management strategies Normal operation	<ul style="list-style-type: none"> - Clear instructions and rules for hygiene - Group control and supervision 	<ul style="list-style-type: none"> - Awareness of equipment and food dangers - Appropriate footwear and clothing checks 	<ul style="list-style-type: none"> - Clearly defined work areas (preparation, cooking, washing up)
Emergency	First Aid equipment at the site.		